

Alberta Okuneva

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CORE SKILLS

Cuisine Styles

Pastry • Asian Fusion • Italian • Mediterranean

Kitchen Skills

Cost Control • Menu Design • Baking • Sauce-making

Operations

Supplier Negotiation

Soft Skills

Training • Team Leadership

SUMMARY

Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

EMPLOYMENT HISTORY

Line Cook — O'Connell, Murazik and Orn (2020-10-23 - Present)

- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.
- Maintained food cost under 22% with vendor negotiations and waste controls.
- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 170 guests with 95%+ client satisfaction.

Pastry Chef — Gerlach Inc (2025-05-20 - Present)

- Catered private events for up to 199 guests with 95%+ client satisfaction.
- Maintained food cost under 27% with vendor negotiations and waste controls.
- Managed kitchen of 19 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.

Executive Chef — Johnston - Purdy (2025-12-13 - 2026-01-08)

- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.
- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 76 guests with 95%+ client satisfaction.

PROJECTS

curto venia dicta - Sustainable explicit core

sit adulatio quos - Cross-platform zero tolerance emulation <https://sick-rosemary.name/>

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Toy, Lesch and McClure College (2020)

CERTIFICATIONS

- HACCP Level 3
- Certified Sommelier (optional)